

Main Dishes

Poultry

Chicken' la Franchise

I updated this recipe and found it very tasty. No need to make anything else with this chicken and rice meal; except, maybe, a good dessert!

3 cups cooked rice
2 cups cooked chicken or turkey
salt and pepper
2 Tb butter
1 cup sliced green onions with tops
1 can (8 oz.) sliced mushrooms, drained;
reserve liquid
1/2 cup sherry
1 cup fresh or frozen green peas
1-1/2 cup chicken broth
3 fresh tomatoes, peeled, cut into eighths
2 Tb. cornstarch
4 Tb. fresh parsley



While rice is cooking, season chicken with salt and pepper; sauté in butter until browned.

Add onions and mushrooms; continue cooking 2 minutes longer.

Stir in sherry, peas, and broth. Cover and simmer about 20 minutes. Add tomatoes.

Dissolve cornstarch in mushroom liquid or water and stir into chicken mixture.

Cook, stirring frequently, about 5 minutes longer.

Serve over beds of fluffy rice. Garnish with chopped fresh parsley.

Yield: 6 servings.

NOTE: This meal cooks up in a hurry. You do not want to over-cook the tomatoes. Fresh mushrooms can replace the can mushrooms and I used can peas when I didn't have frozen peas on hand.